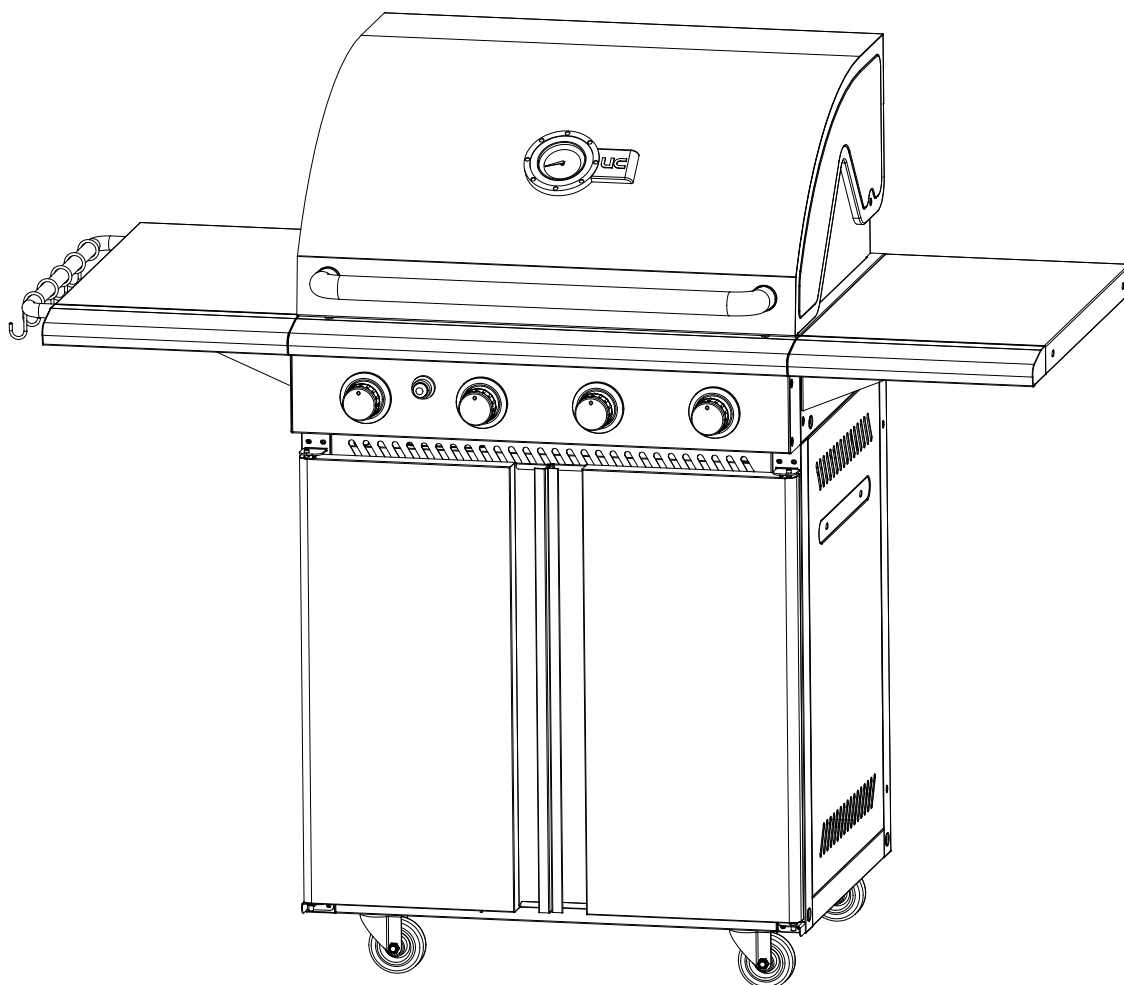


# **ASSEMBLY INSTRUCTIONS HOODED GAS GRILL**

Model: UC510PSS



**FOR OUTDOOR USE ONLY**

**PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY  
RETAIN THIS MANUAL FOR FUTURE REFERENCE**

## WARNING

### ***Hazardous fire or explosion may result if instructions are ignored***

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

#### **FOR YOUR SAFETY IF YOU SMELL GAS:**

1. Turn off gas supply at bottle.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

## PRECAUTIONS:

1. Leak test all connections after each tank refill.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

## Assembly

**WARNING:** Whilst every effort has been made in the manufacturing process of your barbecue to remove any sharp edges, you should handle all components with care to avoid accidental injury.

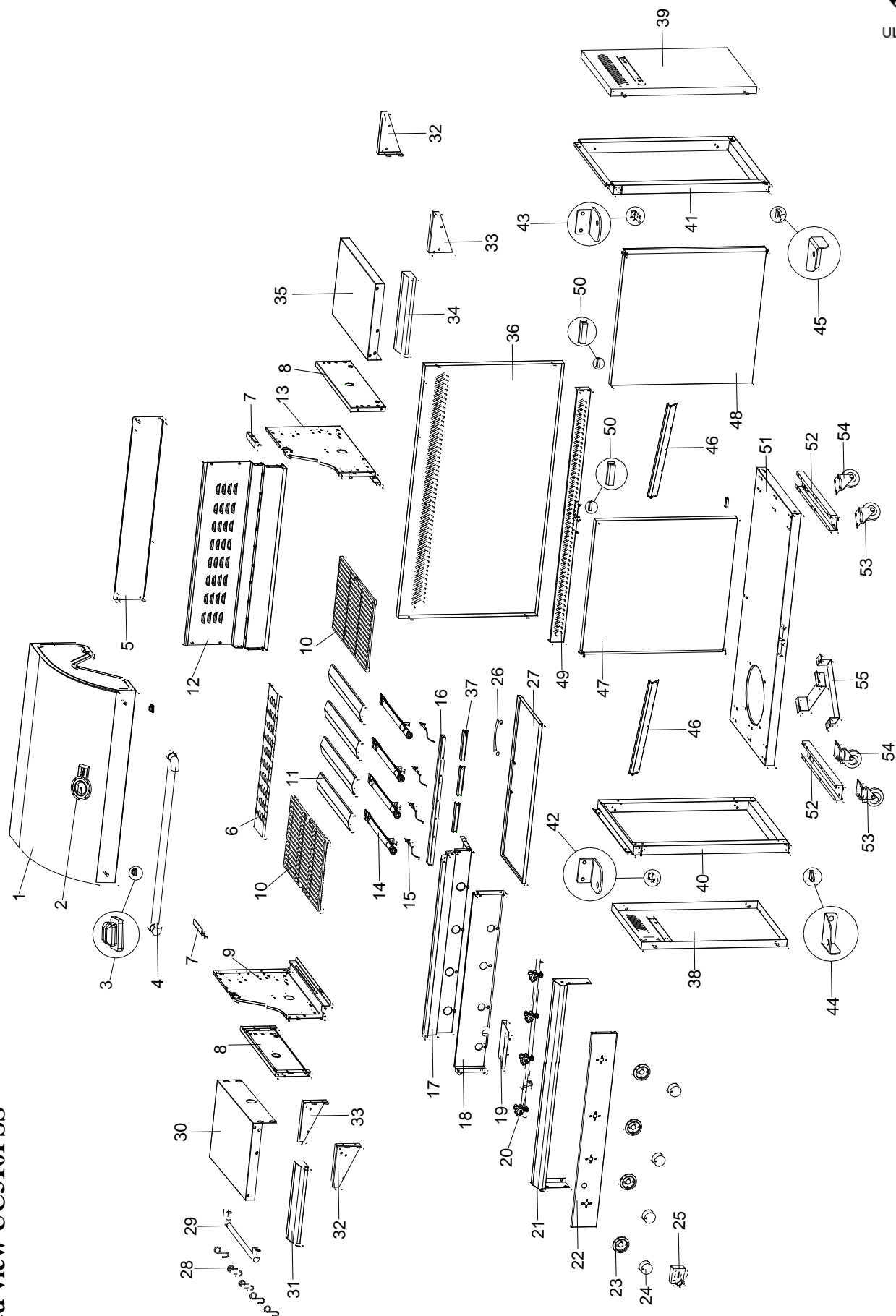
**Tools required:** Either a Philips crosshead or flat-bladed screwdriver and either a spanner (we have supplied a multifunction spanner ) or a pair pliers.

### **ASSEMBLY:**

**Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.**

**NOTICE: Make sure all the plastic protection is peeled off before assembling!**

# Expanded view UC510PSS

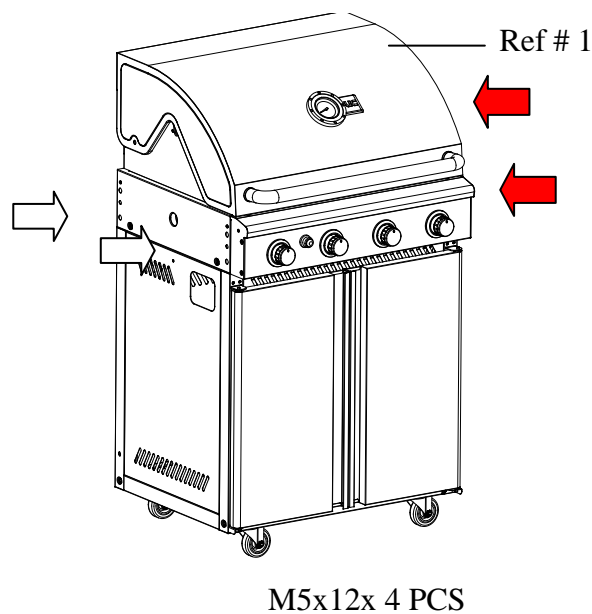
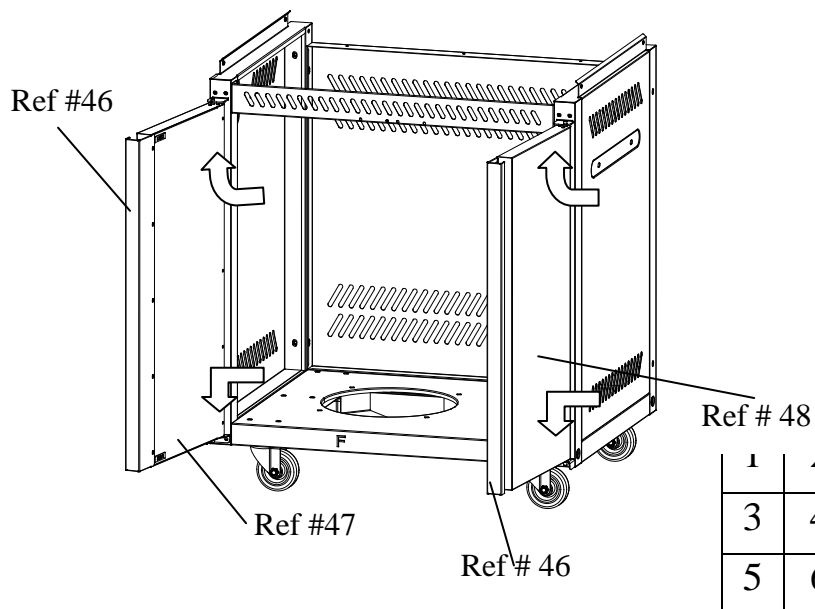
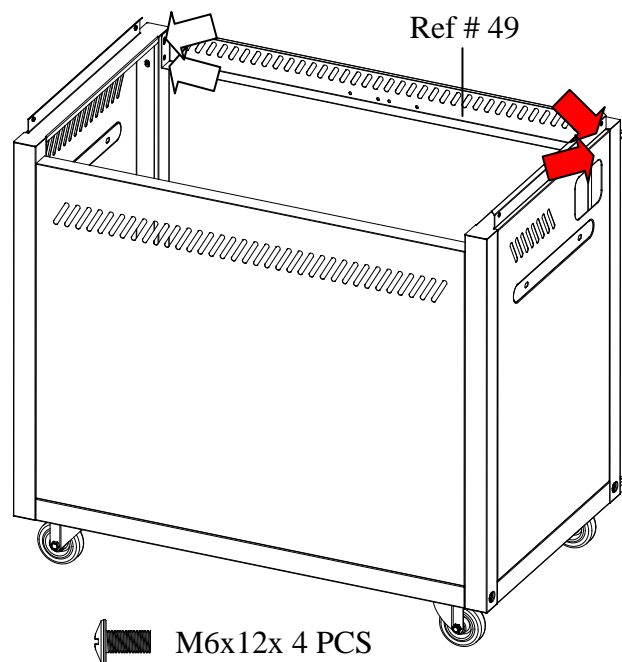
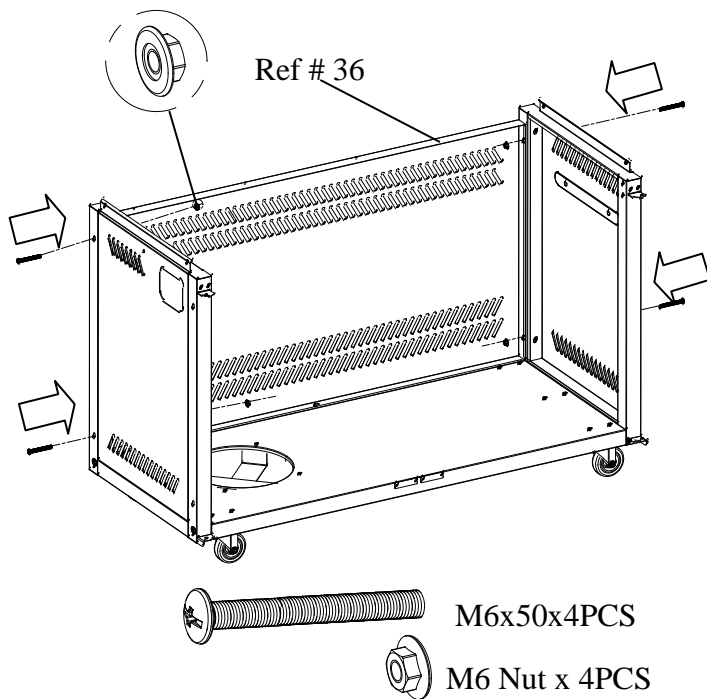
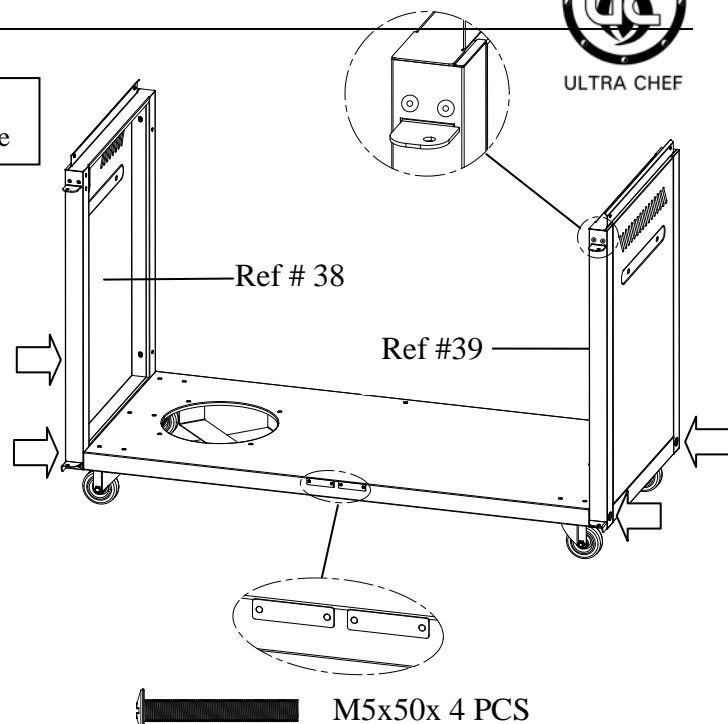
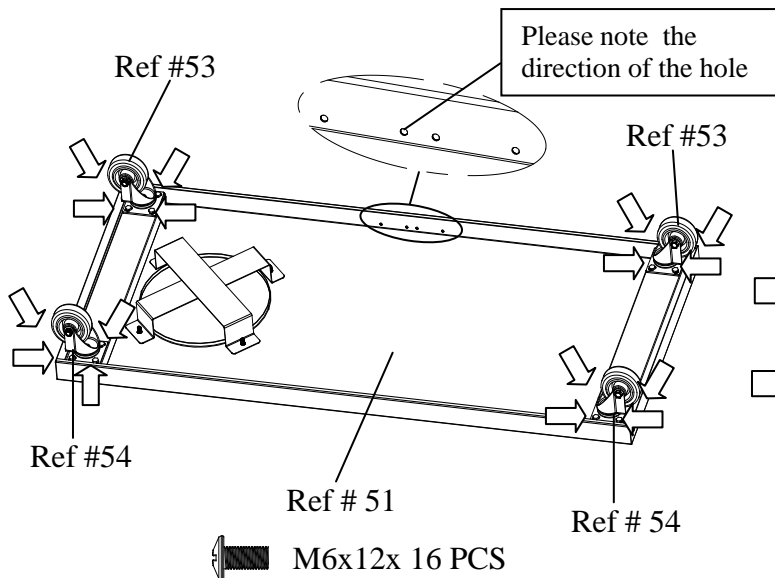


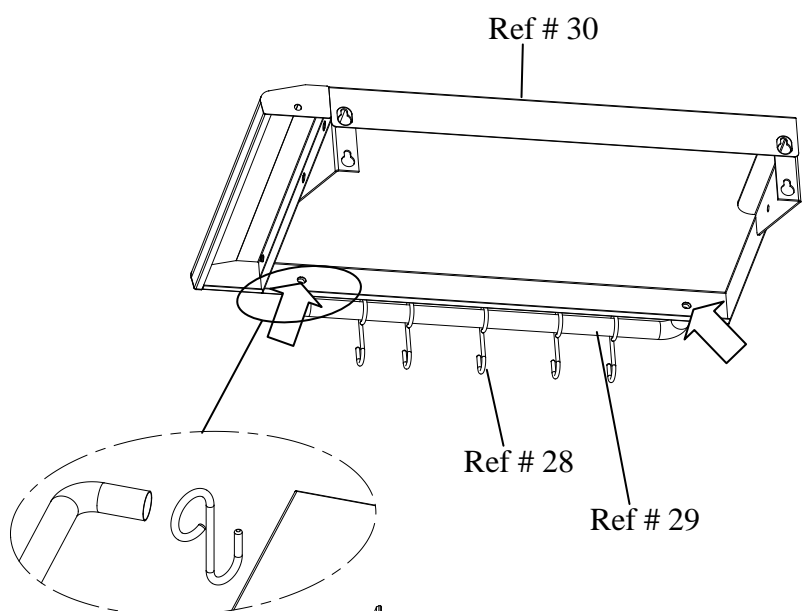



## PARTS LIST UC510PSS

<i>Ref</i>	<i>Description</i>	<i>8240</i>
1	Hood assembly	1
2	Temperature gauge	1
3	Protective pad	2
4	Hood handle	1
5	Body back cover board	1
6	Cooking rack-fixed	1
7	Cooking rack-fixed support	2
8	Body outer side panel	2
9	Body panel-left	1
10	Grill plate	2
11	Flame tamer	4
12	Body panel-rear	1
13	Body panel-right	1
14	Burner-main	4
15	Electronic wire set	4
16	Burner support bracket	1
17	Body panel-front	1
18	Gas valve heat shield panel-max	1
19	Gas valve heat shield panel-min	1
20	Gas valve	1
21	Decorative front panel	1
22	Control panel	1
23	Control knob seat	4
24	Control knob	4
25	Electronic igniter-4 port/5 port/6 port	1(4port)
26	Drip tray-handle	1
27	Drip tray-main burner	1
28	Tool hook	5
29	Tool holder	1
30	Side shelf-left	1
31	Side shelf decoration panel-left	1
32	Side shelf support-left front/right rear	2
33	Side shelf support-left rear/right front	2
34	Side shelf-right	1
35	Side shelf -right	1
36	Trolley rear panel	1
37	Gas transfer channel	3
38	Trolley side panel-left	1
39	Trolley side panel-right	1
40	Trolley legs assembly-left	1
41	Trolley legs assembly-right	1
42	Door hinge bracket-top left	1
43	Door hinge bracket-top right	1
44	Door hinge bracket-bottom left	1
45	Door hinge bracket-bottom right	1
46	Door handle	2
47	Door-left	1
48	Door-right	1
49	Trolley bracket-front	1
50	Door magnet	4
51	Trolley bottom shelf	1
52	wheel seat	2
53	Wheel-3" no brake	2
54	Wheel-3" with brake	2
55	Gas support	2

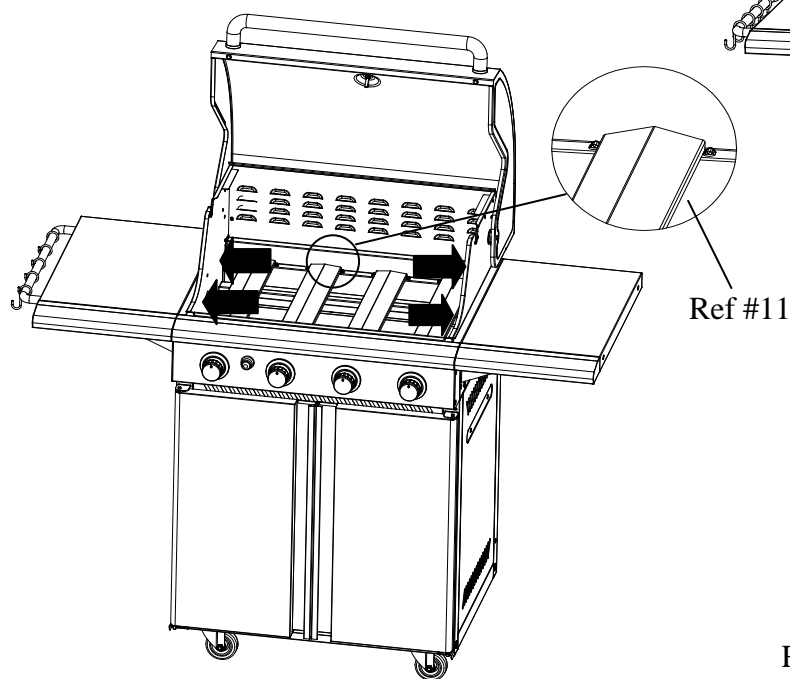
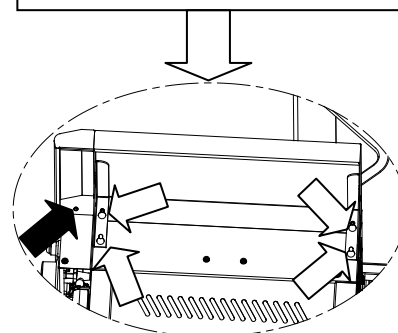
# ASSEMBLY : UC510PSS






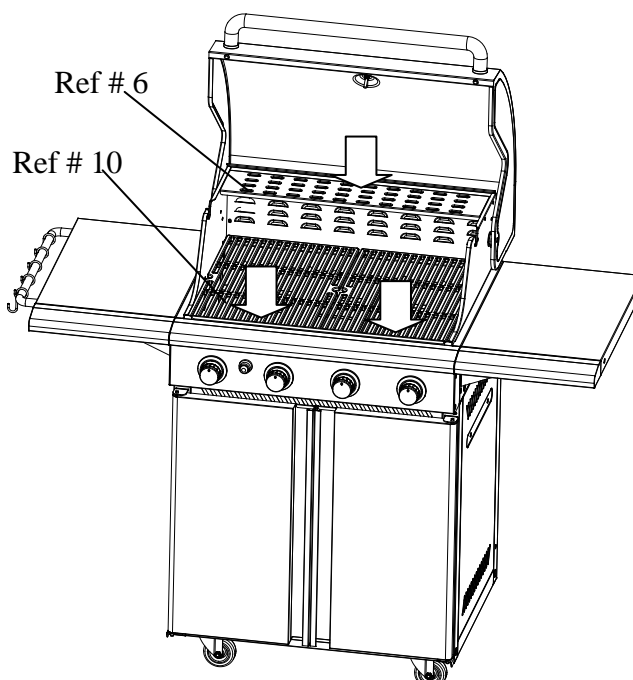
 M6x12x 2 PCS

Hang the side table on the pre-fixed screws, then tighten the screws with a screwdriver.



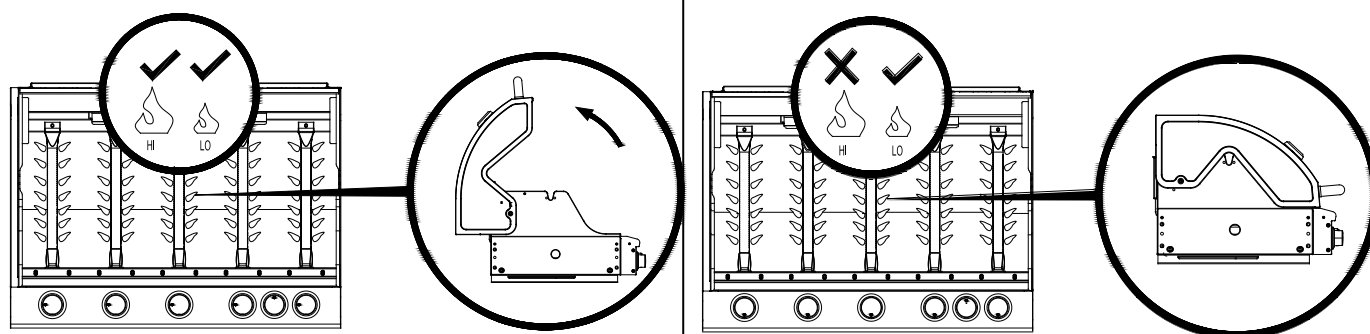
 M6x12x 2 PCS

 M6x30x 4 PCS



7	8
9	
10	

## **WARNINGS INFORMATION**



### **IMPORTANT:**

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company. When used on the ground always place the appliance and cylinder on flat level ground.

Never light the GRILL OR REAR BURNERS with the HOOD in the closed position.

Never light the SIDE BURNER with the lid in the closed position.

Your barbecue can be used on gas cylinders between 11 kg and 15 kg. Your barbecue will perform better if propane or LPG mixtures are used. Butane can be used but because of the rate of the appliance the cylinder will tend to freeze and supply gas at reduced pressures affecting the performance of your barbecue.

### **NOTE FOR CONSUMER: Retain for future Reference**

#### **CONNECTING THE GAS CYLINDER TO THE APPLIANCE**

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the appliance with hose clips. This barbecue is set to operate a 28 mbar regulator with butane gas and a 37 mbar regulator with propane gas 30 mbar for LPG mixtures or 50 mbar for LPG mixtures. Use a suitable regulator certified to BSEN 12864: 2001. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

#### **Regulator and Hose**

These items are supplied with the barbecue, but replacements are available from your equipment retailer or an authorized LPG gas stockist. Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years. It is recommended that it the regulator be changed within 2 years of the date of manufacture.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 metres (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

#### **Storage of Appliance**



Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

## Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be seated outside the body of the appliance.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE.

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

**Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a CORGI registered service engineer.**

## Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**

### BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

## TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing 1 part dish soap with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault



Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

### **Lighting Instructions for barbecue**

1. Open the hood of the barbecue before attempting to light the burners.
2. Turn all the control knobs clockwise to "OFF" position.
3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Push down the left hand control knob and turn it anti-clockwise to the "Full rate" position, A click will be heard this will be the piezo ignition device repeat this 4 or 5 times, this will light the burner. Observe if the burner has lit. If not repeat this process.
5. If the burner has not lit after retrying wait 5 minutes and repeat step 4.
6. Adjust the heat by turning the knob to the High/Low position.
7. If the burner does not light. Light the appliance with a match using the lighting hole in the side of the appliance. Consult your gas dealer to rectify the ignition.
8. To light the remaining burners in sequence from left to right, and repeat 4 above. The crosslighting channel between the burners will light the burner adjacent to it. NEVER ATTEMPT TO LIGHT THE LEFT HAND MIDDLE, CENTRE, RIGHT HAND MIDDLE or RIGHT HAND BURNER FIRST.
9. To turn the barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.

**Warning:** If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

### **Lighting Instructions (Side burner)**

1. Open the lid of the side burner.
2. Push down the side burner control knob and turn it anti-clockwise to the "Full rate" position, this will light the side burner. Observe if the burner has lit. If not repeat this process.
3. If the burner has not lit after retrying wait 5 minutes and repeat step 2.
4. Adjust the heat by turning the knob to the High/Low position.
5. If the burner does not light. Light the appliance with a match using a long match or taper. Consult your gas dealer to rectify the ignition.
6. To turn the side burner 'OFF', turn the control knob clockwise to the 'OFF' position. If you wish to turn the complete barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.

**Warning:** If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on LOW. This will "heat clean" the internal parts and dissipate odour from the painted finish.

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

WARNING: Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!). It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

### **CLEANING AND CARE**

**CAUTION:** All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.



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## CLEANING

“Burning off” the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

### OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

### INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

### WOODEN SURFACES

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on wooden parts.

### COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

### CLEANING THE BURNER ASSEMBLY

Turn the gas OFF at the control knob and disconnect the cylinder.

Remove cooling grate.

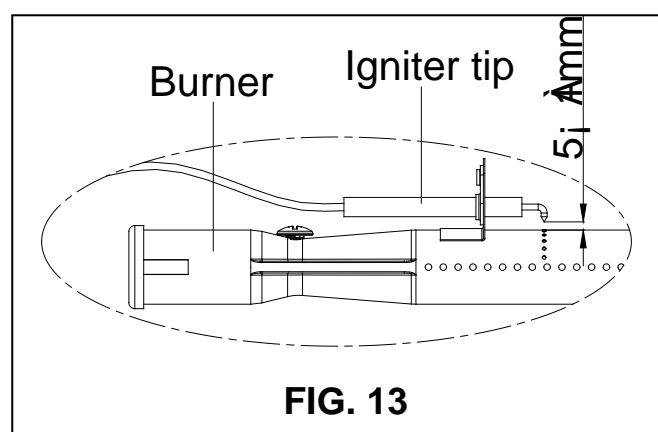
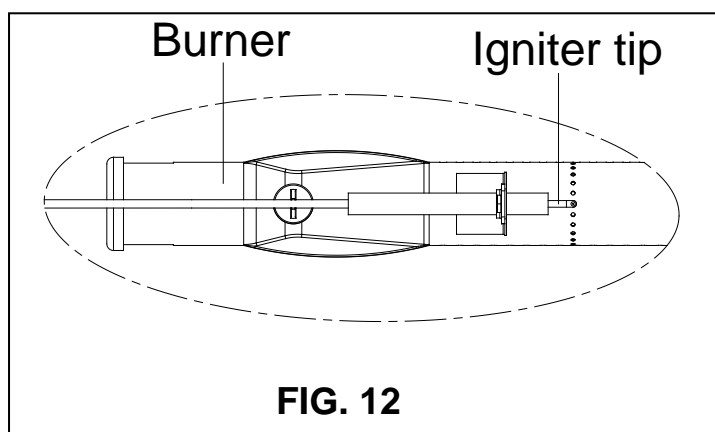
Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.

Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

### IGNITER TIP CLEANING:

If lighting the burners is difficult you may need to clean and adjust the igniter tip located near the burner orifice. (FIG. 12). To ensure that the igniter lights properly, clean off any cooking residue from igniter tip and burner. Use a very fine grit sand paper to clean igniter tip and edge of burner. Igniter tip should be 4–6 mm away from burner edge. (FIG. 13) This is the ideal distance for most effective ignition.



## SERVICING

Your gas barbecue should be serviced annually by a competent registered person.

## TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	1.LP gas cylinder is empty 2.faulty regulator 3.obstructions in burner 4.obstructions in gas jets or gas hose 5. electrode wire loose or disconnected on electrode or ignition unit 6.electrode or wire is damaged faulty pushbutton igniter	1.replace with full cylinder 2.have regulator checked or replace 3.clean burner 4.clean jets and gas hose 5.reconnect wire 6.change electrode and wire change igniter
Burner will not light with a match	1.LG gas cylinder is empty 2.Faulty regulator 3.Obstructions in burner 4.Obstructions in gas jets or gas hose	1.Replace with full cylinder 2.Have regulator checked or replace 3.Clean burner 4.Clean jets and gas hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	1.LP gas cylinder too small 2.Obstructions in burner 3.Obstructions in gas jets or gas hose 4.Windy conditions	1.Use larger cylinder 2.Clean burner 3.Clean jets and gas hose 4.Use BBQ in a more sheltered position

## Warning label:

### Stick on the hood:

Remove any transit protection film on metal panels prior to operating the BBQ

### Stick on the hood:

The maximum cooking condition with the hood down is all main burners on LOW.

### Stick on the storage:

Here for storage only, the gas cylinder cannot be placed inside when the BBQ is in use.

## How to maintain your BBQ

1 Wipe over the stainless steel surface with rusty resistant oil when you storage the BBQ or after used.



2. Fit a rainproof cover over the BBQ when it is not in use.



### Battery insert :

Remove ignition button,  
insert 1 AA battery



### Warning:

Here for storage only, the gas cylinder cannot be placed inside when the BBQ is in use.



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**Ultra Chef 375 Model**  
Limited Warranty

**3 YEARS STAINLESS STEEL BURNERS-PERFORATION**  
**1 YEAR ALL OTHER COMPONENTS**

To process a warranty claim please contact ONE of the following:

**WOLF STEEL, UK**

T. 01676 522788

Email: [info@napoleongrills.co.uk](mailto:info@napoleongrills.co.uk)

**Napoleon Grills by Heartland**

T. 0031-30-2383093

Email: [info@napoleongrills.nl](mailto:info@napoleongrills.nl)

**Napoleon Appliance Corporation (Corporate Head Office)**

T: 1-866-820-8686

Email: [wecare@napoleonproducts.com](mailto:wecare@napoleonproducts.com)

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